

United States Patent [19]

Cattaneo et al.

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[54] METHOD OF PRODUCING BARS
COMPOSED OF MILK AND SIMPLE AND
COMPLEX SUGARS

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[57] ABSTRACT

The method consists of intimately dry mixing a set amount of powdered milk with a set amount of ground microcrystalline sugar as binder alone or with one or more carbohydrates selected from a group including glucose, fructose, maltose, sucrose, matoldextrines, and maltitol, and of compressing the mixture into a bar. Fluorine and/or flavoring matter, such as cocoa, coffee, strawberry flavor, mint flavor, are added to the mixture prior to its compression. The resulting bars are in the form of square-based parallelepipeds with rounded corners.

11 Claims, No Drawings